

AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1-12. (Canceled)

13. (Currently Amended) A method for producing a pre-dough concentrate, comprising:

blending at least one thermally modified ground product, yeast and water to form a blend having the consistency ranging from a thick-liquid to solid paste or which blend is otherwise a suspension, to initiate main fermentation;

introducing the blend to chilled temperatures in the range of 0°C to 2°C simultaneous with initiation of the main fermentation and maintaining the blend in the presence of the chilled temperatures;

gradually cooling the blend ~~said thick-liquid to solid paste or said suspension~~ to a temperature of about 0°C to 4°C within 72 hours to form the pre-dough concentrate; and

storing the pre-dough concentrate at a temperature in a ~~[[rage]]~~ range of 0°C and 6°C, whereby ~~such that~~ fermentation continues to a reduced extent.

14. (Currently Amended) The method for producing a pre-dough concentrate according to claim 13, wherein the yeast is selected ~~[[form]]~~ from the group consisting of directly added compressed yeast, milk and yeast blend, wild cultivated yeast present in ~~which is inoculated naturally by exposure to ambient~~ air, or mixtures thereof.

15. (Currently Amended) The method according to claim 13 or 14, wherein the temperature of the blend during the main fermentation is ~~carried out~~ at temperatures of 4 to 8° C.

16. (Currently Amended) The method according to claim 13, wherein the main fermentation is severely inhibited by cooling the blend to 0°C to 4°C.

17. (Currently Amended) The method according to claim 13, wherein after initiation of the main fermentation, heat generated during fermentation warms the blend to a temperature within the range of ~~blending, the pre-dough~~ concentrate is heated to 25°C ~~[[up]]~~ to a maximum of 32°C, and whereby the gradual cooling of the blend to a ~~within 72 hours said pre-dough concentrate is~~ cooled to a paste temperature of about 0°C to 4°C forms the pre dough concentrate within 72 hours of initiation of the main fermentation.

18. (Currently Amended) The method for producing a pre-dough concentrate according to claim 13, 14, 16 or 17, wherein ~~at least one thermally modified ground product, yeast and water is blended to a~~ the consistency of the blend is thick-liquid to solid paste and fermented in the main fermentation is a solid state fermentation.

19. (Canceled)

20. (Currently Amended) A method for producing baked goods, wherein a pre-dough concentrate produced according to claim 13 or 29 is blended with ~~[[flour]]~~ thermally modified ground product, water and cooking salt to form a final dough and is processed in accordance with a conventional direct dough method.

21. (Currently Amended) The method according to claim 20, wherein wheat flour is added to a fraction of 1.5 to 5 wt.% of the pre-dough concentrate produced according to claim 13 or 29 ~~[[is]]~~ and the resulting mixture is processed to form a final dough using wheat flour.

22. (Currently Amended) The method according to claim 20, wherein the ~~gluten of the formally~~ thermally modified ground ~~products~~ product comprises gluten that is at least 60% denatured.

23. (Currently Amended) The method according to claim 21, wherein the thermally modified ground ~~products account for~~ product is present in an amount of 6 to 50 wt.%.

24. (Currently Amended) The method according to claim 23, wherein the thermally modified ground ~~products account for~~ product is present in the pre dough concentrate in an amount of 22 to 39 wt.% ~~of the pre-dough concentrate~~.

25. (Currently Amended) The method according to claim 15, wherein the temperature of the blend during the main fermentation is ~~carried out at~~ around 6°C.

26. (Currently Amended) The method according to claim 16, wherein the main fermentation is severely inhibited by cooling the blend to 2°C.

27. (Currently Amended) The method according to claim 17, wherein the gradual cooling of the blend forms the ~~within 72 hours said~~ pre-dough

concentrate, ~~the pre dough concentrate having a~~ is cooled to a paste temperature of about 2°C within 72 hours of initiating the main fermentation.

28. (Previously Presented) The method according to claim 20, wherein said baked goods include bread.

29. (Currently Amended) The method according to claim 13, wherein ~~a gluten content of~~ the at least one thermally modified ground product comprises gluten that is at least 60% denatured.